PORK SCHNITZEL

2 lb thinly sliced boneless pork chops, about ¼-inch thick
½ C all-purpose flour
1 tsp salt
½ tsp black pepper
3 eggs
½ C plain bread crumbs
Clarified butter (ghee) for frying
1 lemon

Pound the pork chops to tenderize them. In a bowl, mix the flour, salt and pepper. In a second bowl, beat the eggs. In a third bowl, place the bread crumbs. Dredge the pork chops in flour, then eggs, then bread crumbs.

Melt the clarified butter (also known as ghee—I found it at Trader Joe's and my local supermarket in the international aisle) in a heavy pan over medium-high heat. I found mine at Trader Joe's, but I also saw it in the international foods section of my supermarket. If you can't find any, you can use a combination of regular butter and vegetable oil. You need enough so that the butter or oil comes halfway up the sides of the chops. Cook until well browned, about 2 minutes per side.

Drain on paper towels and serve with a lemon wedge.